COMPETENCE 30380 B

Build-in fanned double oven

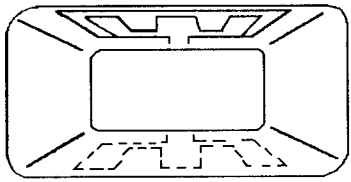
Operating Instructions

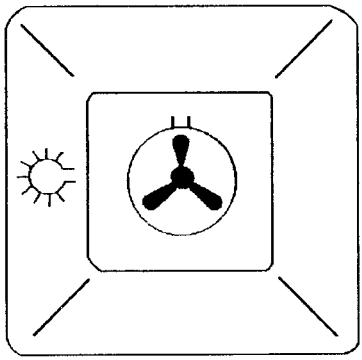
TECHNICAL DETAILS

MODEL NO. COMP. 30380 Bd/w

Voltage:	230/240 Volts AC 50 Hz
Wattage:	5.0/5.4kW
Height:	885 mm
Width:	595 mm
Depth:	545 mm (excluding handles and knobs)
Weight:	53kg

This appliance complies with European Council Directive 72/23/EEC.
This appliance carries the C.E. mark.





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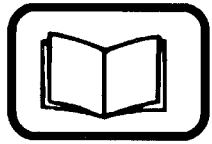
SAFETY

THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE COOKER.

PLEASE READ CAREFULLY



BEFORE INSTALLATION

This cooker is heavy and care **must** be taken when moving it.

Ensure that all packaging, both inside and outside the cooker has been removed before the appliance is used.

Do not try to move the cooker by pulling the door handles. Refer to installation instructions.

The cooker must be installed according to the instructions supplied. Any electrical installation work **must** be undertaken by a qualified electrician/ competent person.

It is dangerous to alter or modify the specifications of the cooker in any way.

After installation, please dispose of the packaging with due regard to safety and the environment.

DURING OPERATION

Do not use this cooker if it is in contact with water. **Never** operate it with wet hands.

This cooker is designed to be operated by adults and children under supervision. Young children **must not** be allowed to tamper with the cooker or play with the controls.

Caution accessible parts especially around the grill area may become hot when the cooker is in use. Children should be **kept away** until it has cooled.

Take **great care** when heating fats and oils as they will ignite if they become too hot.

This cooker has been designed for cooking edible foodstuffs only, and **must not** be used for any other purposes.

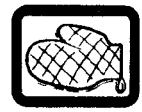
Never place plastic or any other material which may melt in the oven or on the hob.

Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs.

Take care to follow the recommendations given for tending the food when grilling. Use the handle provided in the recommended way.

Do not leave the handle in position when grilling as it will become hot.

Always use oven gloves to remove and replace food in the oven. Similarly always use oven gloves to remove and replace the grill pan handle when grilling.



Recommendations given on page 20.

Ensure that you support the grill pan when it is in the withdrawn or partially withdrawn position.

Ensure that all vents are left unobstructed to ensure ventilation of the oven.

Ensure that the anti-tilt shelves are put in place correctly. Refer to instructions on pages 23 & 26.

Never line any part of the cooker with aluminium foil. **Do not** allow heatproof cooking material, e.g. roasting bags to come into contact with oven elements.

Always stand back from the cooker when opening the oven door to allow any build up of steam or heat to release.

Stand clear when opening the drop down oven door. **Do not** allow it to fall open - support it using the door handle until it is fully open.

Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

AFTER USE

Ensure that all control knobs are in the OFF position when not in use.

For hygiene and safety reasons this cooker should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Do not leave utensils containing foodstuffs, e.g. fat or oil in or on the cooker in case it is inadvertently switched ON.

Cookers and hobs become **very hot,** and retain their heat for a long period of time after use. Children should be kept well away from the cooker until it has cooled.

GENERAL

Under no circumstances should repairs be carried out by inexperienced persons as this may cause injury or serious malfunction. This cooker should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing and repair arrangements are supplied on page 34 of this book.

Do not stand on the cooker or on the open oven door.

Do not hang towels, dishcloths or clothes from the cooker or its handle. They are a safety hazard.

Always allow the cooling fan to cool the cooker down before switching off at the wall prior to carrying out any cleaning or maintenance work.

Only clean this cooker in accordance with the instructions given in this book.

Your safety is of paramount importance.

Therefore, if you are unsure about any of the meanings of these WARNINGS contact the:

Customer Services Department
Details on Page 35.

INSTALLATION INSTRUCTIONS

THINGS YOU NEED TO KNOW

WARNINGS:

- This cooker must be installed by a qualified electrician/competent person. Safety may be impaired if installation is not carried out in accordance with these instructions.
- This cooker must be earthed.
- Do not remove the screws from the earth tab extending from the oven mains terminal block (Fig. 6).
- Before connecting the cooker make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. The rating plate can be seen by opening the oven door and looking below the oven door seal.
- Do not alter the electrical circuitry of this cooker.

THINGS TO NOTE

- This cooker is designed to be fitted in cabinets of the recommended dimensions as shown (Fig. 2).
- If your cabinet interior dimension is between 565-570.mm the oven may still be fitted. However, a minor modification to the cabinet will be required.
- The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS EN60-335.
- Enquiries regarding the installation of the cooker point if required should be made to your Regional Electricity Company to ensure compliance with their regulations.
- The cooker socket switch should be outside the cabinet but within 2m of the cooker to make it accessible to switch off the cooker in case of an emergency.
- To protect the hands wear gloves when lifting the oven into its housing.

NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the cooker is connected to the mains supply and re-checked after fitting.

GETTING THINGS READY

CHOICE OF ELECTRICAL CONNECTION

- There are three possible ways to connect your cooker. In each case the cooker should be operated using at least 6mm^2 twin core and earth PVC insulated multicore cable. Please choose from the most appropriate after reading the different methods:-

a) By connecting the cooker to a cooker point (having a double pole isolating switch with at least 3mm contact separation in all poles and neutral) and protected with a fuse or miniature circuit breaker at your mains fuse box.

Subject to Regional Electricity Company regulations if you wish to connect the oven and hob to the power supply you may use one of the following two methods:-

b) By connecting the cooker together with a hob directly to a cooker point(s). Having a double pole isolating switch with at least 3mm contact separation in all poles and neutral.

c) If you wish to connect an oven and a hob to a cooker point you can by connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a control panel. See Fig. 1.

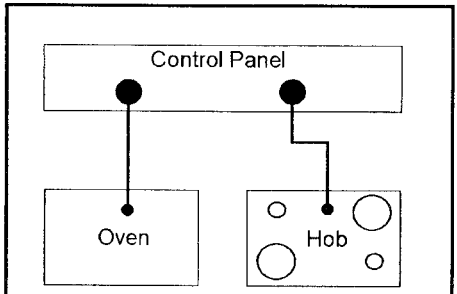


Fig. 1

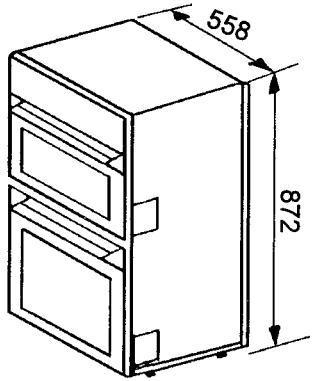
NOTE: It is good practice to:

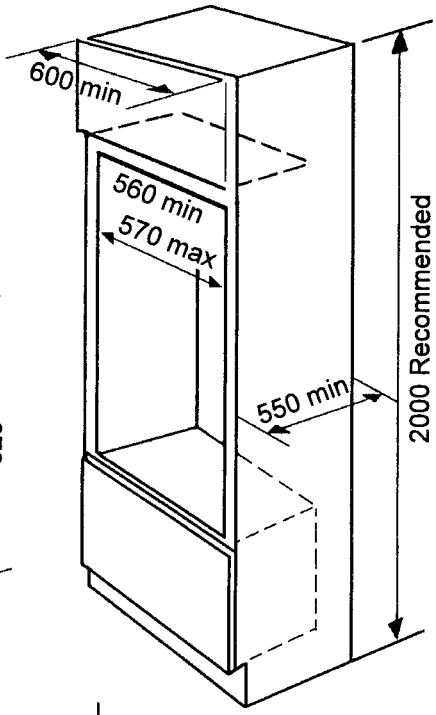
- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.

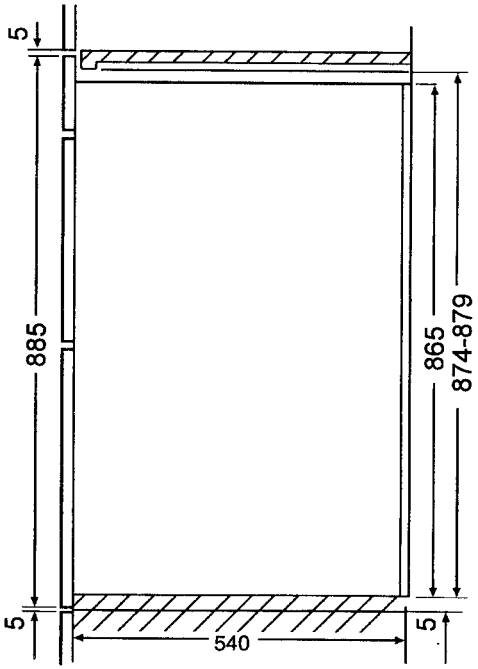
PREPARING CABINET FOR FITTING OF OVEN

- Make sure the cabinet is the correct size for the appliance to be fitted (Ref. Fig. 2).
- If the size is between 565-570mm, then the cabinet should be modified so that at the screw fixing points the recommended dimension of at least 560-565mm is maintained. The modification should ideally be localised to ensure that after screw fitment the oven is **securely** fixed into position.
- The cabinet must be stable and level by firmly securing it to the wall or floor. If necessary, make arrangements to ensure the shelf upon which the oven will rest is level.

RECOMMENDED CABINET DIMENSIONS (IN MILLIMETRES)







Cross section through cabinet showing oven positioned

Fig. 2 Built In Installation

HOW TO FINISH UNPACKING

- Place packed cooker next to the cabinet in which it will be installed.
- Remove the cooker packing except for bottom tray which should be left in position until the cooker is ready to be fitted into its cabinet.
- Ensure the owner is given these operating instructions.

TOOLS REQUIRED

The following tools will be needed and it helps to assemble them before starting to install the oven:-

A terminal screwdriver (3mm wide blade)
A pozidrive screwdriver
Pliers
Wirestrippers
Knife
Sidecutters
Adhesive Tape
Tape Measure

MAKING THE ELECTRICAL CONNECTIONS

Important: Switch off at mains, miniature circuit breaker and, if appropriate, remove fuse before commencing any electrical work

PREPARING CABLE

We recommend you use a new length of cable to ensure your safety.

- Ensure you have the correct length of cable appropriate to the wiring method you are using. When fitting new cable allow sufficient cable for removal of the unit at a later date, should it be necessary.
- Score, but do not cut through, around the sheathing with a knife 100mm (4in) from each end of the cable and break through to the encased wires by bending the cable backwards and forwards to fatigue the sheathing.
- Carefully score down from each end of the cable sheathing along the length of the bare earth wire (if a cut was made along the length of the live and neutral wires, it might cut into their sheathing) to the cuts already made.
- Carefully prise open the sheathing at each end of the cable to expose the encased wiring.

TO REMOVE COVER OF MAINS TERMINAL

From the rear of the cooker, remove mains input terminal cover to gain access to terminal block.

- First remove retaining screw with pozidrive screwdriver. See Fig. 3.

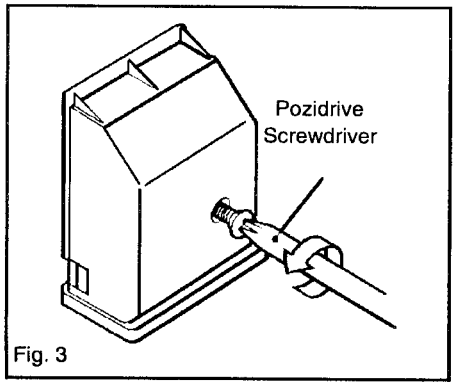


Fig. 3

- Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 4.

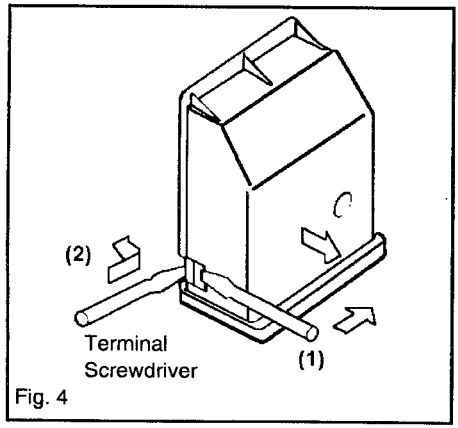


Fig. 4

- Lift cover and remove screw from cable clamp. See Fig. 5.

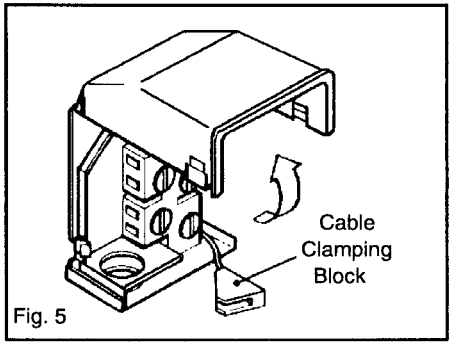


Fig. 5

CONNECTING TO THE MAINS TERMINAL
WARNING: This cooker must be earthed.

- Make connection as shown in Fig. 6 by proceeding as follows:-

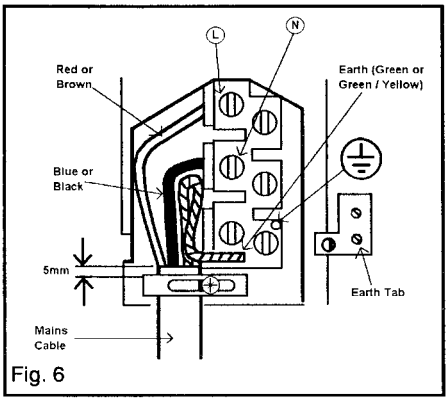


Fig. 6

- Preform wires to the appropriate shape to suit fitting into the mains terminal block.
- Strip inner insulation on wires using wirestrippers.
- Twist the bared wires using pliers.
- Cut bared wires 10mm away from the end of the inner insulation. Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire to fit into the terminal.
- Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn.
- Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taught but not so slack as to cause any fouling. See Fig. 6.
- Place fuse/miniature circuit breaker in circuit and switch on at mains.

CONNECTING TO A HOB OR COOKER POINT

- Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions.

Feed the cable through the cabinet and arrange to route the cable away from the cooker which may become hot.

CHECKING ELECTRICAL CONNECTIONS

- Correct electrical connection can be confirmed when switching on the appliance as the electronic minute minder will be flashing.

NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the cooker is connected to the mains supply and re-checked after fitting.

FITTING INTO THE CABINET

IMPORTANT: Ensure that the oven is switched off at the wall before any further work is carried out.

- Using a tape measure establish the internal width of the cabinet. Refer to page 8 if greater than 565mm.
- Position the cooker in front of the cabinet. See Fig. 7.
- Take out all oven furniture before installation to reduce the weight you need to lift. The oven door should be taped up to keep it closed whilst lifting.
- To place the cooker into the cabinetry follow the procedure below:-
- N.B. Two people will be required to carry out the lifting procedure.

a) Each person should squat either side of the cooker.

b) Tilt the cooker so that your hands can support the underside of the cooker.

c) Keeping your back straight, raise the appliance to the cabinet by straightening at the knees.

d) Rest the rear underside of the cooker on the cabinet floor while your hands support the front.

e) The cooker can be pushed fully into the cabinet. Take care to avoid fouling the mains lead.

f) Ensure the cooker is central in the cabinet and level.

g) When the cooker is fully housed, screw the stability screws (supplied with the cooker) into the side of the cabinet taking care not to distort the side trims (see Fig. 8). It is advisable to turn each screw alternately to avoid damaging the trims.

h) Switch on the cooker then refer to the operating instructions in the following pages.

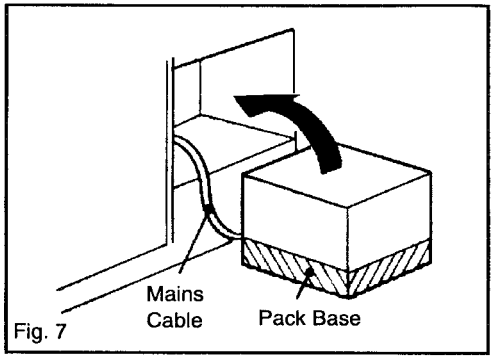


Fig. 7

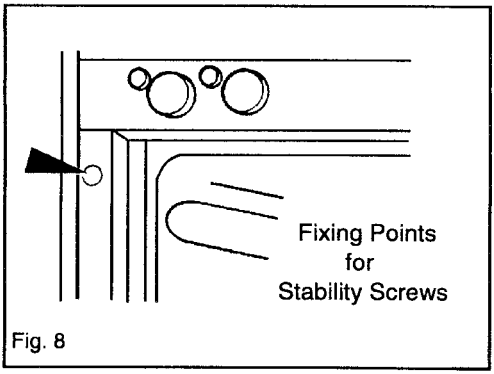


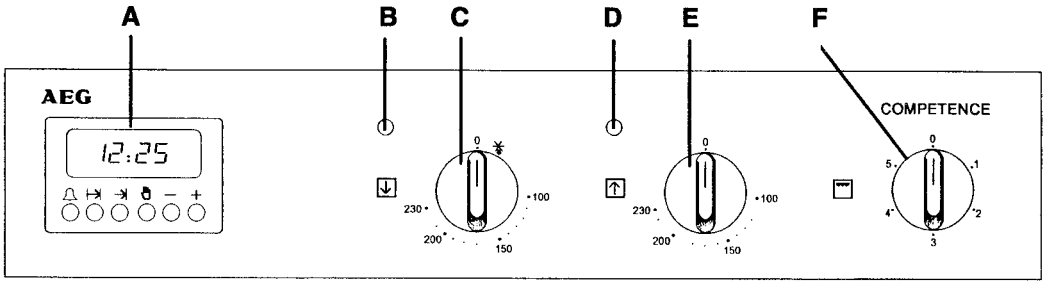
Fig. 8

INTRODUCTION

WARNING: THIS COOKER MUST BE EARTHED

This cooker complies with Radio Interference requirements of the EEC Directive 87/308/EEC

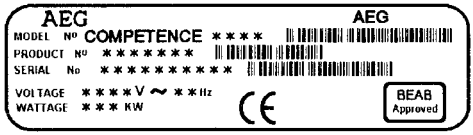
GETTING TO KNOW YOUR OVEN



A - Electronic Minute Minder
B - Main Oven Indicator Neon
C - Main Oven Temperature Control
D - Second Oven Indicator Neon
E - Second Oven Temperature Control
F - Grill Control

RATING PLATE

Record the model and serial numbers on the back cover of this instruction book from the rating plate. This is situated on the lower front frame of the cooker and can be seen upon opening the oven door.



The cooker must be protected by a suitably rated fuse or circuit breaker. The rating of the cooker is given on the rating plate.

GENERAL NOTES ON USING THE OVENS

We suggest that you run all the elements for a short period to burn off any residue from their surfaces.

During this period an unpleasant odour may be emitted, it is therefore advisable to open a window for ventilation.

WHEN FIRST SWITCHING ON

When the cooker is first switched on at the wall the timer will make an audible sound. To stop the sound press both timer buttons together.
To set the time of day and use the minute minder refer to instructions on page 16.

ABOUT CONDENSATION AND STEAM

When food is heated it produces steam in the same way as a boiling kettle does. The oven is vented to allow some of this steam to escape. However, always stand back from the cooker when opening the oven door to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the cooker, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the cooker.

To prevent discoloration, regularly wipe away condensation and also soilage from surfaces.

COOKWARE

Baking trays, oven dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.

Do not use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance.

THE COOLING FAN FOR THE CONTROLS

The cooling fan comes on immediately when the grill is switched on and after a short time when the oven is in use. It runs on after the controls are switched off until the appliance has cooled. During the initial period the cooling fan may cycle ON and OFF, this is quite normal.

Do not switch off the cooker at its power point before the cooling fan has cooled the appliance down.

CONTROL PANEL INDICATOR NEONS

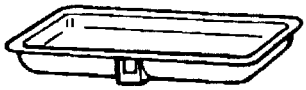
These lights indicate whether the ovens are switched ON. The neons also indicate when the set temperature has been reached.

If the neons do not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting.

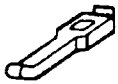
GRILL AND OVEN FURNITURE

The following items of grill and oven furniture have been supplied with the cooker.

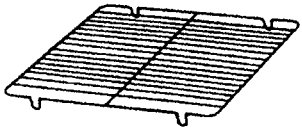
1 grill pan



1 grill pan handle

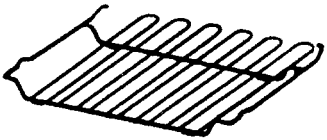


1 grill pan grid

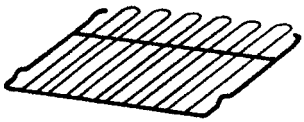


1 grill deflector

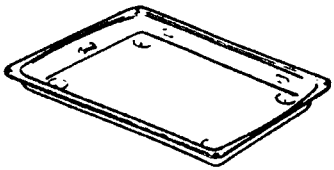
1 cranked shelf (for grilling and second oven cooking only)



2 straight shelves (for main oven cooking)



1 meat tin



ELECTRONIC MINUTE MINDER

KEY

A	**AUTO DISPLAY**
B	**MINUTE MINDER BUTTON**
C	**COOKING HOURS BUTTON**
D	**STOP TIME BUTTON**
E	**COOKING SYMBOL**
F	**MANUAL SELECTOR BUTTON**
G	**DECREASE CONTROL**
H	**INCREASE CONTROL**

NOTE:
Steps 1 and 2 below must be completed before the oven will operate manually.

1. SET THE TIME OF DAY

When the electricity supply is first switched ON, the display will flash both 0.00 and AUTO as Fig. 1.

Press the two buttons marked (|→|) and (→|) while holding them down, press the increase control button (+) and if necessary, the decrease control button (-) until the correct time on the 24 hour clock is reached, e.g. 10.00am as Fig. 2.

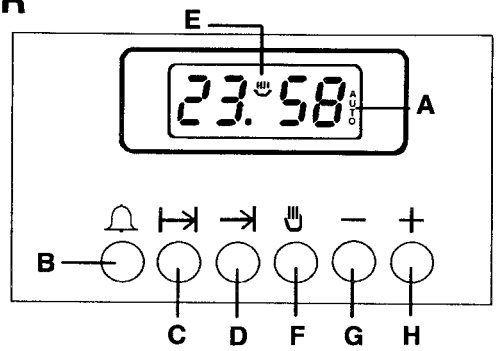
Note: The increase and decrease control buttons operate slowly at first, and then more rapidly. They should be pressed separately.
The AUTO symbol will go out and the cooking symbol will illuminate ( ) as Fig. 2.

2. THE MINUTE MINDER

The minute minder givers an audible reminder at the end of any period of cooking up to 23 hrs 59 mins. It is not part of the automatic control.

To set, press the minute minder button ( ) and the digital display will read 0.00 as Fig.3.

While holding it down, depress the increase control (+) until the display indicates the interval to be timed, e.g. 1hr 45 mins as Fig. 4. If necessary depress the decrease control (-) to achieve the correct time interval.
NOTE: This must be completed within 5 seconds of first pressing the minute minder button.



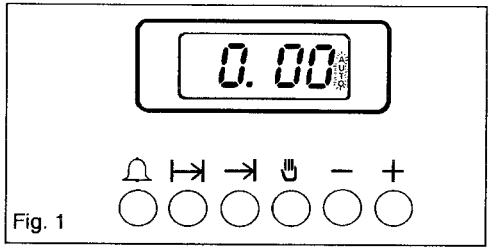


Fig. 1

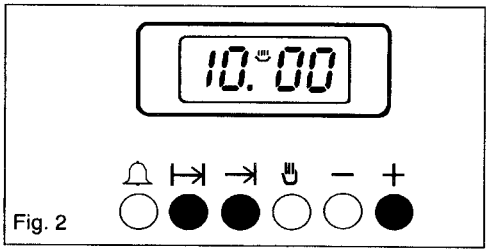


Fig. 2

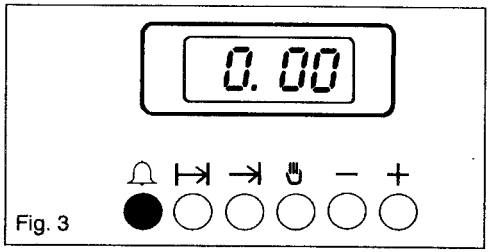


Fig. 3

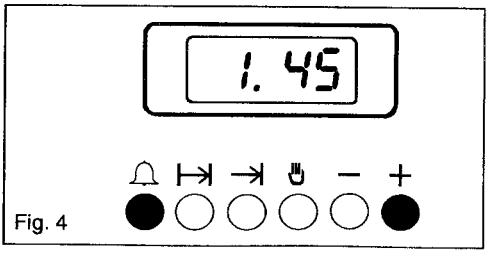


Fig. 4

Release the minute minder button and the display will return to the time of day after 5 seconds.

During the operation of the minute minder, the remaining time period can be shown in the display by pressing the minute minder button (🔔) as Fig. 5.

The minute minder will sound intermittently for up to 2 minutes at the end of the timed period. The sound can be stopped by pressing any of the buttons.

3. HOW TO SET THE OVEN TIMER CONTROL

When using the timer control for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will feel confident to leave a meal to cook automatically in the future.

A) TO SET THE TIMER TO SWITCH ON AND OFF AUTOMATICALLY

i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 9.a.m. as Fig. 6.

ii) Place food in oven.

iii) To set the length of cooking time, press the cooking hours button (|→|) while holding it down, press the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 7. If necessary depress the decrease control (-) until the correct time interval is achieved.

iv) Release the buttons. The AUTO display and cooking symbols will glow.

Remember, this must be completed within 5 seconds of first pressing the cooking hours button.

v) Set the STOP time. Press the stop time button (→|), while holding it down, press the increase control (+) until the required stop time is displayed, e.g. 12.15p.m. as Fig. 8. If necessary depress the decrease control (-) until the correct time interval is achieved.

vi) Release the buttons. The cooking symbol will go out and the time of day will be displayed after 5 seconds.

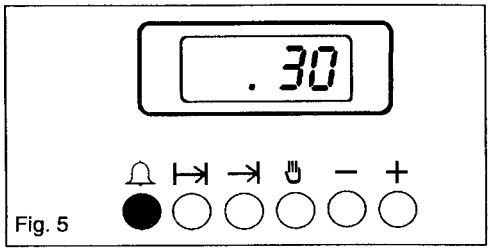


Fig. 5

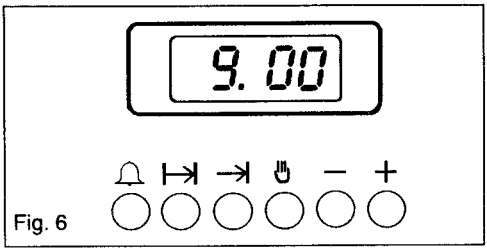


Fig. 6

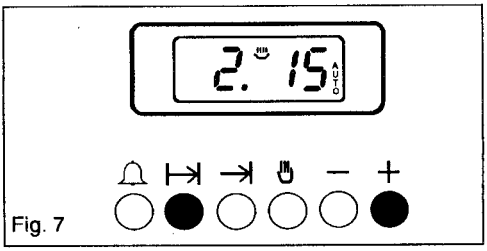


Fig. 7

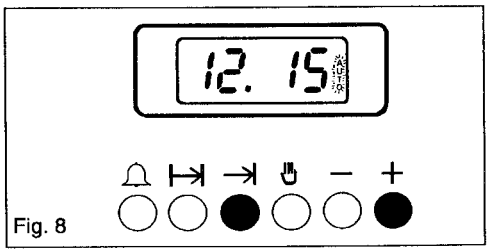


Fig. 8

vii) Set the oven control to the required temperature and select the required function. The oven indicator neon should be OFF and the AUTO display will glow.

Note: When the automatic timed period starts, the oven indicator neon will cycle ON and OFF during cooking.

B) TO SET THE TIMER TO SWITCH OFF ONLY

i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 10.00am as Fig. 9.

ii) Place food in oven.

iii) To set the length of cooking time, press the cooking hours button (|→|), while holding it down, depress the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 10. Depress the decrease control (-) if necessary.

iv) Release the buttons. The AUTO display will glow and the time of day will be displayed after 5 seconds.

v) Set the oven temperature. The oven indicator neon should be ON.

vi) To check the stop time during the cooking period, simply press the stop time button (→|) and the stop time will be displayed, as Fig. 11.

4 TO RETURN THE COOKER TO MANUAL OR TO CANCEL AN AUTOMATIC PROGRAMME

To cancel an automatic programme, or return the cooker to manual operation, follow the steps given below.

At the end of a timed cooking period, the AUTO light will flash and a bleeper will sound to up to 2 minutes. This can be stopped by pressing any of the buttons as Fig. 12.

Turn oven control to the OFF position. The AUTO display will continue to flash.

Press ( ) button. The AUTO display will go out and the cooking symbol will light ( ) as Fig.13.

Turn the multifunction selector and oven control ON to check that the oven operates manually. The oven indicator neon will glow.

Turn all oven controls OFF. No indicator neons should be displayed.

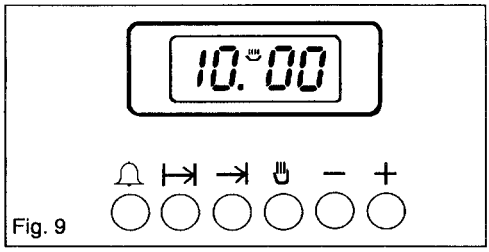


Fig. 9

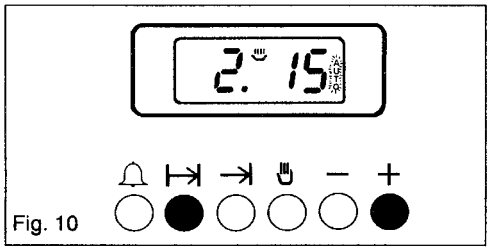


Fig. 10

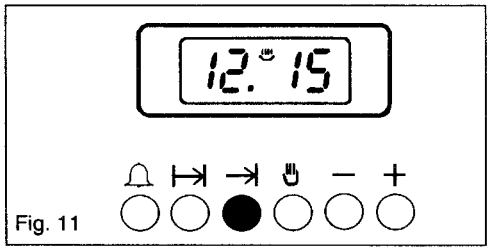


Fig. 11

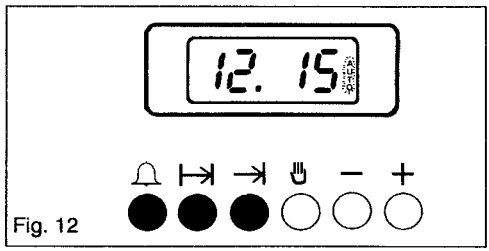


Fig. 12

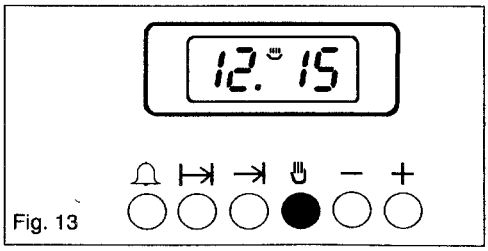


Fig. 13

5. THINGS TO NOTE

The time of day cannot be altered whilst the AUTO symbol is lit.

During the hours of 10 p.m. (22.00 hrs) and 6 a.m. the display will glow dim. If a function is selected the display will glow brighter until the function is complete. It will then revert back to the dim mode.

A programme may be cancelled by returning the cooking hours to zero. Press the cooking hours button (⊢→|) while holding it down press (-) button until 0.00 is displayed as Fig. 14.

Release all buttons. The AUTO display will now flash and acts as a reminder to reset the cooker to manual.

In the event of an interruption of the electricity supply, the timer will reset itself to zero, and all programming will be cancelled.

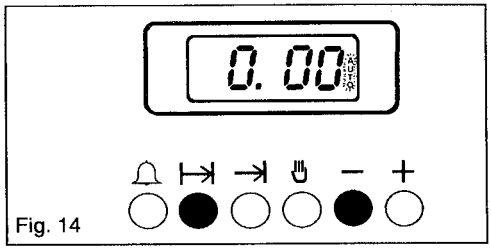


Fig. 14

6. AUTOMATIC COOKING

It is advisable to leave food in the oven for as short a time as possible before automatic cooking. Always ensure commercially prepared food is well within its use by date and that home prepared food is fresh and of good quality.

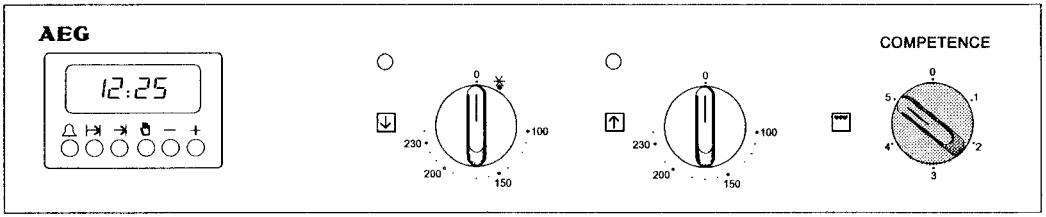
When cooking is complete, do not leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately.

Always ensure food in the oven has been covered before cooking if it is not possible to remove food immediately after cooking.

THE GRILL

CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

SELECTING THE GRILL



- To operate the grill turn the grill control in either direction.
- The highest number represents the hottest setting and the lowest the coolest setting.
- Setting 5 represents the grill on Full.
  At lower settings the grill may cycle on and off over time and you may prefer to use these settings for keeping food warm.
- Ensure the second oven control is in the OFF position '0'.

THINGS TO NOTE

THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING.

Closing the grill door will cut OFF the power to the grill element preventing incorrect use.

The cranked shelf **MUST** only be used in the grill compartment.

Some smoke from fat splashes may be evident as the grill cleans itself.

THE GRILL PAN AND HANDLE

The grill pan is supplied with a removable handle.

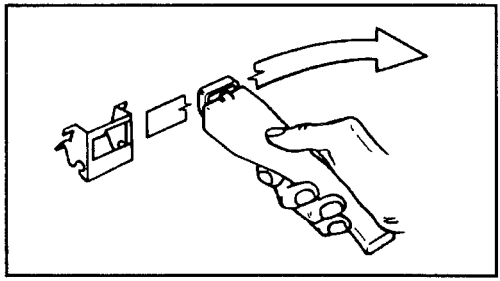
To insert the handle, press the button on the handle with the thumb and pivot the handle slightly upwards inserting the lip into widest part of the bracket. Move the handle towards the left, lower into position and release the button.

Ensure the handle is positively located.

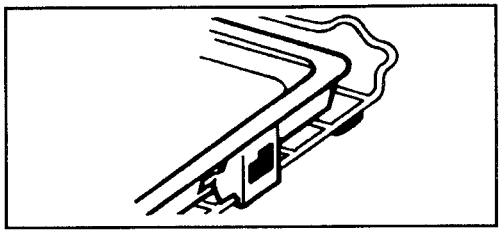
When removing the handle, press the button on the handle with the thumb and pivot the handle slightly upwards and towards the right to remove from the bracket.

Ensure your hand is protected when inserting and removing the grill pan handle as the control panel trim and grill element can become very hot.

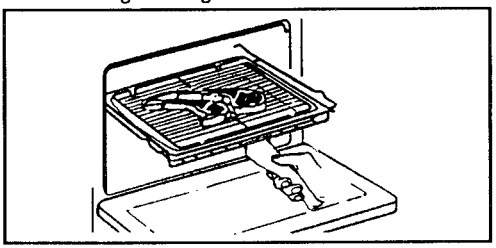
ALWAYS REMOVE THE GRILL PAN HANDLE DURING GRILLING.



To correctly locate the grill pan on the shelf, ensure that the cut out on the underside of the handle bracket locates over the front bar of the shelf.

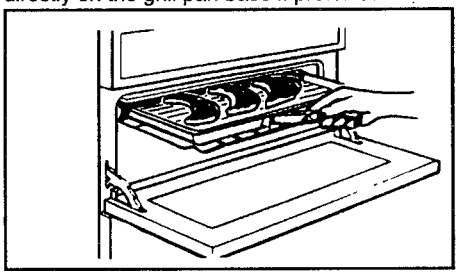


To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking.

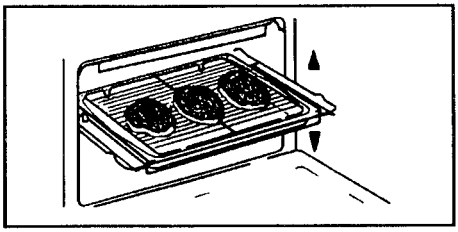


HINTS AND TIPS

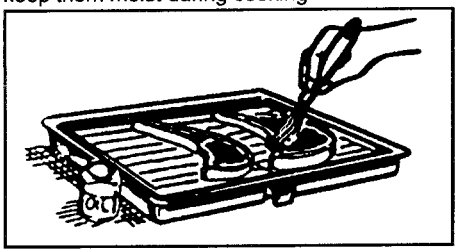
- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan base if preferred.



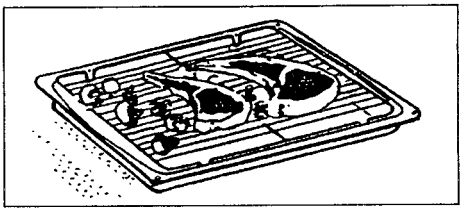
- Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.



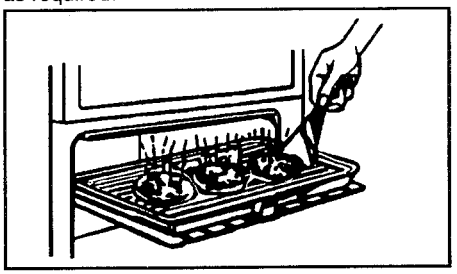
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.



- Accompaniments such as tomatoes and mushrooms may be placed around the outer edges or underneath the grid when grilling meats.



- When toasting bread, we suggest that the top runner position is used with the grid in its 'high' position.
- Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary during cooking.
- The food should be turned over during cooking as required.



GRILLING CHART

FOOD	SHELF	GRILL TIME (mins in total)
Toast	2crk.	4-6
Bacon Rashers	2crk.	10
Beefburgers	2crk.	10-15
Chicken Joints	2crk.	30-40
Chops - Lamb	2crk.	15-20
Pork	2crk.	20-30
Fish - Whole	2crk.	
Trout/Mackerel	2crk.	15-25
Fillets - Plaice/Cod	2crk.	15
Kebabs	2crk.	20-30
Kidneys - Lamb/Pig	2crk.	8-12
Sausages	2crk.	20-30
Steaks - Rare	2crk.	6-12
Medium	2crk.	12-16
Well Done	2crk.	14-20
Toasted Sandwiches	2crk.	3-4

crk. = Cranked Shelf

Shelf positions are counted from the bottom upwards.

The times quoted above are given as a guide and should be adjusted to suit personal taste.

The cranked shelf should be used for grilling and top oven cooking only.

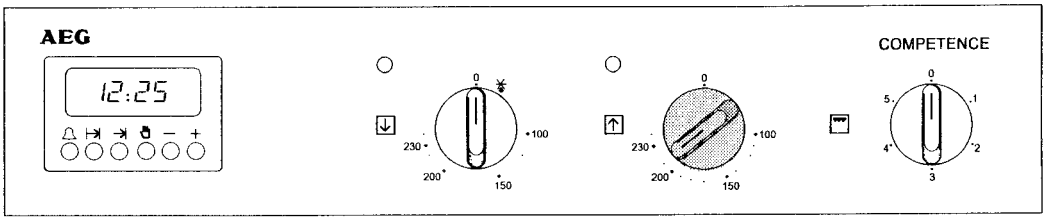
THE SECOND OVEN

USES OF THE SECOND OVEN

The second oven is the smaller of the two ovens. It is heated by elements in the top and bottom of the oven. It is designed for cooking smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweet and savoury flans or quiche.

The second oven is also ideal for use as a warming compartment to warm dishes and keep food hot. Use a temperature setting of 80° - 100°C on the second oven temperature control.

SELECTING THE SECOND OVEN



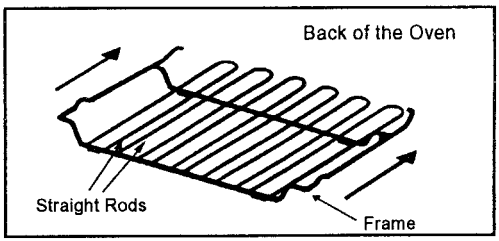
- Ensure the grill control is in the off, 'O' position.
- Turn the second oven temperature control to the required setting.

THINGS TO NOTE

1. The second oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will cycle ON and OFF periodically during cooking showing that the temperature is being maintained.
2. The cooling fan for the controls will operate, after a period of time.
3. Dishes, tins or trays should not be placed directly on the oven floor as it becomes very hot and damage will occur.

TO FIT THE TOP OVEN SHELF

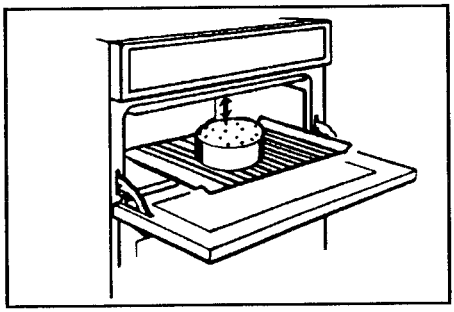
The cranked shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.



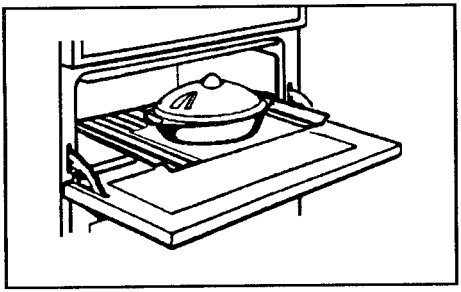
HINTS AND TIPS

- All cooking should be carried out on shelf positions one and two using a cranked shelf. When more space is required, for example when roasting or casseroling, a straight shelf from the main oven may be placed on the second oven base.

- There should always be at least 2.5cm (1") between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc. When cooking cakes, pastry, scones, bread etc., place the tins or baking trays centrally below the element.



- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.



- Stand dishes on suitably sized baking trays to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non- stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- DO NOT use the grill pan or meat tin as a baking tray as this will increase base browning of the food.
- Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required. Be guided by the recommendations on page 27.
- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.

THE MAIN FAN OVEN

USES OF THE FAN OVEN

PREHEATING

The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating however, you may find you need to add an extra 5-10 minutes on the recommended cooking times. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés, etc., best results are achieved if the oven is preheated first.

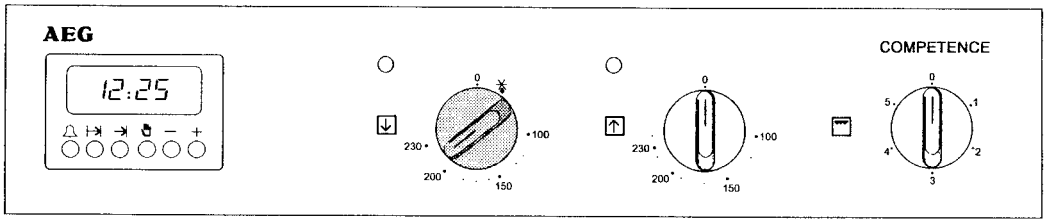
COOKING TEMPERATURES

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 27. As a guide reduce temperatures by about 20°C-25°C for your own recipes.

BATCH BAKING

The fan oven cooks evenly on both shelf levels, especially useful when batch baking.

SELECTING THE FAN OVEN



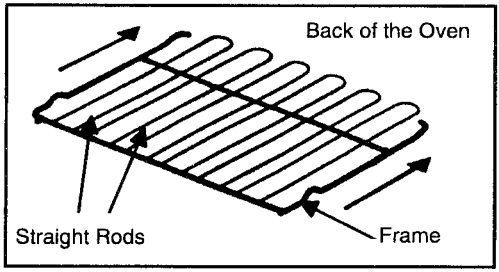
- Turn the main oven temperature control to the required setting.

THINGS TO NOTE

- The main oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will cycle ON and OFF periodically during cooking showing that the temperature is being maintained.
- The oven fan will operate continually during cooking.
- The cooling fan for the controls operates after a period of time.
- The internal oven light will come on.

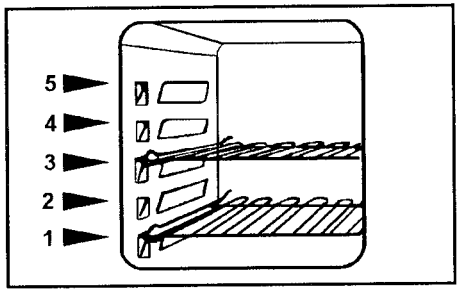
TO FIT THE MAIN OVEN SHELVES

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected. Only use straight shelves in the main oven.



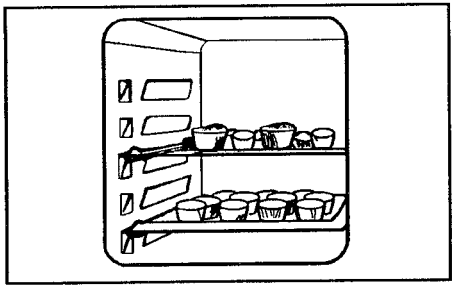
HINTS AND TIPS

- Arrange the shelves in the required positions before switching the oven ON. Shelves are numbered from the bottom upwards.



- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.

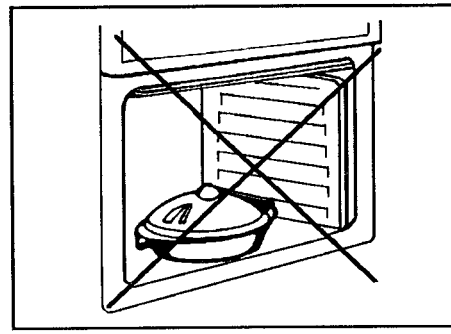
- When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.



- Do not use the cranked shelf from the grill in the main oven.

- It is recommended that when baking larger quantities the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.

- **DO NOT** place baking trays directly on the oven floor as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position. However, non-critical dishes may be placed on the oven base when more space is required.



- The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart see page 27.

OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10°C to suit individual preferences and requirements.

		FAN OVEN		TOP OVEN		
FOOD		SHELF POSITION	COOKING TEMP °C	SHELF POSITION	COOKING TEMP °C	APPROX. COOK TIME (m)
Biscuits		Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used	180-190	1 crk.	170-190	10 - 20
Bread			200-220	1 crk.*	200-220	25 - 30
Bread rolls/buns			200-220	1 crk.	200-220	15 - 20
Cakes:	Small & Queen		160-170	1 crk.	180-190	18 - 25
	Sponges		160-170	1 crk.	160-170	18 -20
	Victoria Sandwich		160-170	1 crk.	160-170	18 -25
	Madeira		140-150	1 crk.	140-150	1¼ - 1½h
	Rich Fruit		130-140	1 crk.	130-140	2¼ - 2½h
	Christmas		130-140	1 crk.	130-140	3 - 4½h depends on size
	Gingerbread		140-150	1 crk.	140-150	1¼ - 1½h
	Meringues		80-100	1 crk.	90-100	2½ - 3h
	Flapjack		170-180	1 crk.	170-180	25 - 30
	Shortbread		130-140	1 crk.	140-150	45 - 65
Casseroles:	Beef/lamb		140-160	1 crk.*	140-160	2½ - 3h
	Chicken		180-190	1 crk.*	180-190	1¼ - 1½h
Convenience Foods			Follow manufacturer's instructions			
Fish			170-190	1 crk.	170-190	20 -30
Fish Pie (Potato Topped)			190-200	1crk.*	190-200	20 - 25
Fruit Pies, Crumbles			190-200	1 crk.	190-200	40 - 50
Milk Puddings			130-140	1 crk.	140-150	1½ - 2h
Pasta, Lasagne etc.			190-200	1 crk.	170-180	40 - 45
Pastry:	Choux		190-200	1 crk.	180-190	30 - 35
	Eclairs,Profiteroles		170-180	1 crk.	170-180	20 - 30
	Flaky/Puff Pies		210-220	1crk.*	210-220	25 - 40
Shortcrust	Mince Pies		190-200	1 crk.	190-200	15 - 20
	Meat Pies		190-210	1crk.*	190-210	25 - 35
	Quiche,Tarts,Flans		180-210	1 crk.	180-200	25 -45
Patés and Terrines			150-160	1 crk.	150-160	1-1½h
Roasting Meat, Poultry			160-180	1crk.*	160-180	see roasting chart
Scones			210-220	1 crk.	220-230	8 - 10
Shepherd's Pie			190-200	1crk.*	190-200	30 - 40
Soufflés			170-180	1 crk.	170-180	20 - 30
Vegetables:	Baked Jacket Potatoes		180-190	1 crk.	180-190	1-1½h
	Roast Potatoes		180-190	1 crk.	180-190	1-1½h
	Stuffed Marrow		180-190	1 crk.	180-190	30 - 35
	Stuffed Tomatoes		180-190	1 crk.	180-190	15 - 20
Yorkshire Puddings:	Large		210-220	1 crk.	200-210	25 - 40
	Individual		200-210	1 crk.	200-210	15 - 25

crk. = cranked shelf

* or on a straight shelf on the oven base.

Note: Shelf positions are counted from the bottom of the oven.
Do not use the cranked shelf from the grill in the main oven.

ROASTING CHART

ROASTING CHART		
INTERNAL TEMPERATURES - Rare : 50-60°C; Medium : 60-70°C; Well :70-80°C		
MEAT	SECOND/FAN OVEN	COOKING TIME
Beef	160-180°C	20-35 min per ½kg/1lb and 20-35 min over
Beef, boned	160-180°C	20-35 min per ½kg/1lb and 25-35 min over
Mutton and Lamb	160-180°C	25-35 min per ½kg/1lb and 25-35 min over
Pork and Veal	160-180°C	30-40 min per ½kg/1lb and 30-40 min over
Ham	160-180°C	30-40 min per ½kg/1lb and 30-40 min over
Chicken	160-180°C	15-20 min per ½kg/1lb and 20 min over
Turkey and Goose	160-180°C	15-20 min per ½kg/1lb up to 3½kg/7lb then 10 min per ½kg/1lb
Duck	160-180°C	25-35 min per ½kg/1lb and 25-30 min over
Pheasant	160-180°C	35-40 min per ½kg/1lb and 35-40 min over
Rabbit	160-180°C	20 min per ½kg/1lb and 20 min over
Potatoes with meat	160-180°C	according to size
Potatoes without meat	180-190°C	according to size

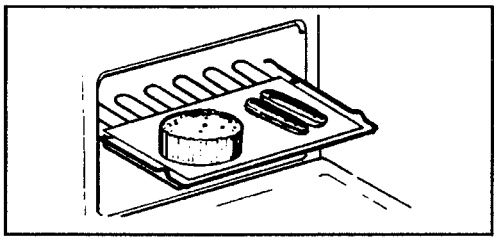
The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

Wrap joints in foil if preferred, for extra browning uncover for the last 30 - 60 min. cooking time.

DEFROSTING

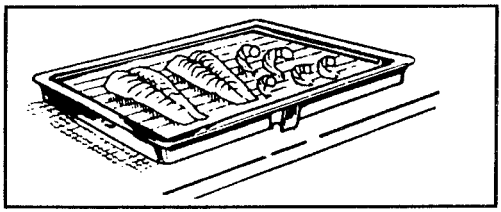
USES OF DEFROST FEATURE

This function enables you to defrost most foods faster than some conventional methods. It is particularly suitable for delicate frozen foods which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones etc.



It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function.

Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 - 2 hours.



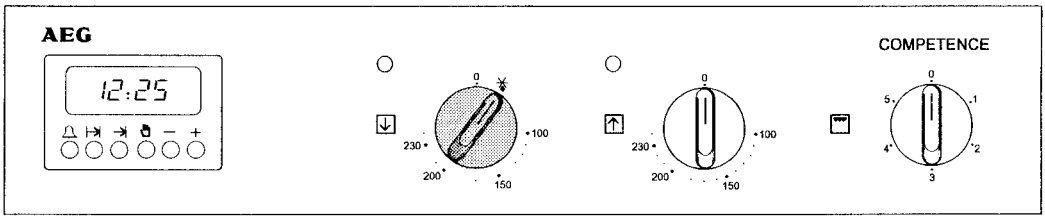
A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.

Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.

ALL JOINTS OF MEAT AND POULTRY MUST BE THAWED THOROUGHLY BEFORE COOKING.

ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.

SELECTING DEFROST



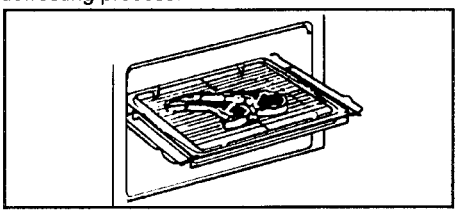
- Turn the main oven temperature control to the defrost setting.
- This function **DOES NOT** require a temperature setting on the oven temperature control.

THINGS TO NOTE

- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.
- The oven fan and internal oven light will come on.
- The cooling fan does not operate.

HINTS AND TIPS

- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.



- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- DO NOT leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge.

HELPFUL HINTS WHEN BUYING AND PREPARING FOOD

Care must be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when preparing, reheating, cooking, cooling, defrosting and freezing foods.

1. Always ensure food you purchase is of good quality and in prime condition. Shop at a reliable source and buy the 'freshest' looking package - avoid shop worn labels or produce covered in dust.

2. Avoid buying chilled or frozen products if you cannot store them straight away. The use of an insulated container when shopping is advisable.

3. Buy and consume foods prior to the 'Sell by' or 'Best Before' date.

4. When you arrive home, place perishable foods in the refrigerator or freezer immediately. Ensure they are well covered to prevent them drying out and to prevent any possible cross contamination with bacteria from raw to cooked foods.

5. Follow the cooking instructions on packets of prepacked and cook chill foods, but be prepared to adjust cooking times and temperatures to suit your particular oven. For example, the Fan Oven generally requires 20-25°C lower temperature than conventional ovens.

6. Always ensure that cook chill foods are thoroughly reheated until they are piping hot throughout.

7. It is preferable to defrost frozen foods slowly in the refrigerator. Alternatively, a microwave cooker or the Defrost function on your oven may be used.

8. Always cook defrosted foods immediately after thawing. Thawed food should never be refrozen.

9. Joints of meat and poultry should be thoroughly defrosted before cooking.

10. Cook meat thoroughly - use a meat thermometer if preferred, which penetrates the joint to check that the centre temperature has reached the required temperature (see table below).

MEAT	TEMPERATURES
Beef	Rare - 60°C Medium - 70°C Well Done - 80°C
Pork	Well Done - 80°C
Lamb	Medium - 70°C Well Done - 80°C

11. If not eaten straight away after cooking, food should be cooled as quickly as possible (within one hour) and then refrigerated or frozen as required. **Do not** put hot food into a refrigerator or freezer.

12. In the kitchen keep worktops, chopping boards and utensils clean with hot soapy water between preparation stages. Ideally, keep one chopping board for raw meat and another for other foods. Keep your dish cloths and tea towels clean.

CARE AND CLEANING

BEFORE CLEANING THE COOKER ALWAYS ALLOW THE COOLING FAN TO COOL THE COOKER DOWN BEFORE SWITCHING OFF THE ELECTRICITY SUPPLY.

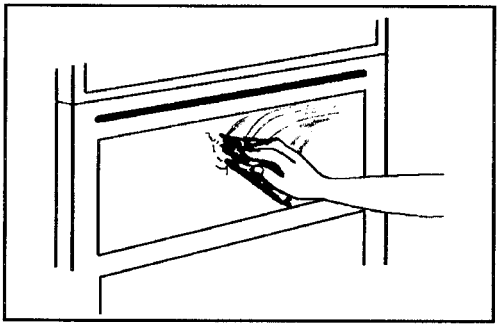
CLEANING MATERIALS

Before using any cleaning materials on your cooker, check that they are suitable and that their use is recommended by the manufacturer.

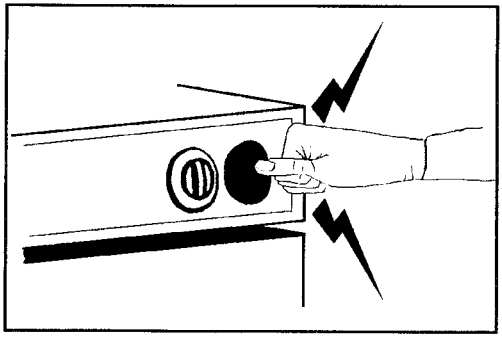
Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

CLEANING THE OUTSIDE OF THE COOKER

DO NOT use abrasive cleaning materials or scourers on the outside of the cooker as some of the finishes are painted and damage may occur. Regularly wipe over the control panel, oven doors and cooker sides using a soft cloth and liquid detergent.



DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD.



CLEANING INSIDE THE OVENS

The vitreous enamel coating in the oven cavity on the oven base can be cleaned using normal oven cleaners or aerosol oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

CLEANING THE GRILL DEFLECTOR, GRILL PAN, GRILL PAN GRID AND OVEN SHELVES

All removable parts, except the grill pan handle can be washed in the dishwasher. Alternatively soak them in hot soapy water if heavily soiled. They will then clean more easily.

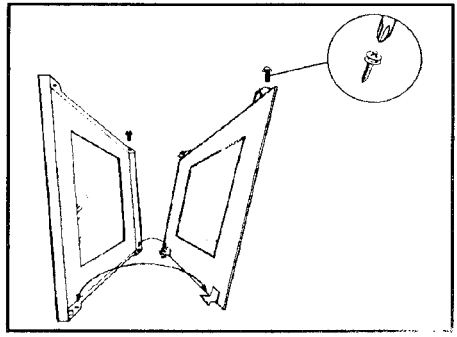
The grill pan, meat tin and grill deflector may be cleaned using a soap impregnated steel wool pad. The grill pan grid and oven shelves should be cleaned using hot soapy water. Soaking first in soapy water will make cleaning easier.

CLEANING BETWEEN THE OUTER AND INNER DOOR GLASS

The outer door glass is removable for cleaning.

TO REMOVE THE OUTER GLASS

1. Open the oven door slightly to gain access to the two cross head screws on the top of the oven door.
2. Loosen the two screws using a Pozidrive screwdriver.
3. Hold the door glass securely in place with one hand before removing the screws completely with the other hand.
4. Using both hands, gently tilt the top of the door glass towards you. Lift slightly to disengage the locators from the two bottom brackets. As you do this the door will close.



5. Clean the outer and inner glass using hot soapy water or Flash Cream cleaner. DO NOT try to clean the aluminium foil which is inside the door. The foil is there to help keep the door cool, if it is damaged it will not work. Ensure that all parts are well rinsed and thoroughly dry before attempting to replace the outer door glass.

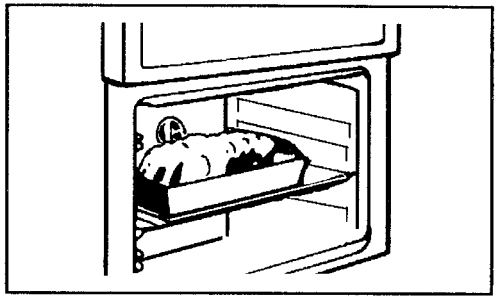
TO REPLACE THE OUTER GLASS

1. Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door.
2. Push the top of the oven glass towards the oven door, ensuring the screw location holes line up.
3. Hold the glass in place with one hand and insert the cross head screws into the location holes with the other hand. Give the screws one turn to ensure the glass is secure.
4. Tighten the screws positively with a Pozidrive screwdriver before closing the oven door.

   DO NOT attempt to use the oven without the glass being in place.

TO CLEAN INSIDE THE INNER GLASS DOOR

The inner glass door is not removable. Clean using hot soapy water or Flash Cream Cleaner and a soft cloth. Take care NOT to use abrasives as they may damage the glass or seal.



REPLACING THE OVEN LIGHT BULB

The type of bulb required is a 300C 25 watt small Edison Screw.
(Available through the Service Centres).

CAUTION: DISCONNECT THE COOKER FROM THE ELECTRICITY SUPPLY BEFORE REPLACING THE BULB.

Open door and remove the shelves to enable easy access to the oven light assembly. Insert a flat blade screwdriver between the oven side and the glass which covers the bulb.

Support the glass with your hand and prise out sufficiently to release the glass cover. Unscrew the bulb in an anticlockwise direction until it is possible to remove the bulb with ease.

Fit the new bulb by turning in a clockwise direction until it is secure. Ensuring the indent to the flange is pointing to the rear of the oven, replace the glass by pushing it firmly into the hole to cover the bulb assembly.

Replace the shelves. Restore the electricity supply and adjust the time of day and clock as necessary.

SOMETHING NOT WORKING

We strongly recommend that you carry out the following checks on your cooker before calling a Service Engineer. It may be that the problem is a simple one which you can solve yourself without the expense of a service call.

If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the cooker is under guarantee.

The grill, oven and timer do not work.

* Check that the cooker has been wired in and is switched on at the wall.
* Check that the main cooker fuse is working.

If you have checked the above:

* Switch OFF cooker at the wall and allow the appliance to cool for a couple of hours. Switch ON again. The cooker should now be working normally.

The grill works but the main oven does not:

* Check that the grill control is in the OFF position.
* Switch OFF at the wall to allow the oven to cool. Check that the oven is now working normally.

The second oven and grill work but the main oven does not:

* Switch OFF at the wall to allow the oven to cool. Check that the oven is now working normally.

The clock and minute minder do not work.

* Check that the operating instructions for the timer are being closely followed.

The grill does not work or cuts out after being used for a long period of time.

* Leave the oven to cool for a couple of hours.
  Check that the grill operates normally.
  Ensure that the door is left open during grilling.
* If the cooling fan fails the grill will not work. Contact the Customer Service Centre.

The oven temperature is too high or low:

* Check that the recommended temperatures are being used (see page 27). Be prepared to adjust up or down 10°C to achieve the results you want.
* Care should be taken if using an oven thermometer to check oven temperatures as they may be inaccurate.

The following factors should be considered.

* Ensure you purchase an accurate good quality instrument.
* Ovens will cycle about a set temperature and will no be constant.

If the oven is not cooking evenly.

* Check that the cooker is correctly installed and that it is level.
* Check that the recommended temperatures and shelf positions are being used.

The oven light fails to illuminate.

* Refer to page 32 'Replacing the Oven Light Bulb'.

The oven fan is noisy:

* Check that the oven is level.
* Check that bakeware and shelves are not vibrating in contact with the back panel in the oven.

SERVICE AND SPARE PARTS

HELP US TO HELP YOU

Please determine your type of enquiry before writing or telephoning.

SERVICE

It is a recommendation by the manufacturer that annual servicing of the product is done by the manufacturers approved service organisation.

In the event of your appliance requiring service contact AEG.

Before calling out an Engineer, please ensure that you have read the details under the heading 'Something Not Working?' and have the model number and purchase date to hand. The model and serial numbers, which should be quoted in any communication can be found on the rating plate on the lower front frame of the cooker upon opening the oven door. It is advisable to make a note on the back cover of this book for easy reference. The telephone number and address for service is detailed on the list headed 'Customer Service Centres'.

PLEASE NOTE that all enquiries concerning service should be addressed to your local Customer Service Centre.

CUSTOMER SERVICE CENTRES

Service for cookers bought from other outlets can be obtained by calling the nearest Customer Service Centre on the numbers given below.

Customer Services:
Main Office
Tel : (0753) 872506
T'fax : 51.22.71
AEG (UK) Ltd.,
217 Bath Road,
Slough,
Berks. SL1 4AW.

Northern Region Office
Tel : (061) 487 - 2205
T'fax : 474.11.91
AEG (UK) Ltd.,
Unit 20,
Haigh Park,
Haigh Avenue,
Stockport,
Chesire SK4 1QR.

Scotland Office
Tel : (0236) 440 387
T'fax : 440 256
Block 11, Unit 1
Dundyvan Industrial Estate,
Coatbridge,
Lanarkshire ML5 4AQ.

GUARANTEE CONDITIONS

AEG offer the following guarantee to the first purchaser of this appliance.

1. The guarantee is valid for 12 months commencing when the appliance is handed over to the first retail purchaser, which must be verified by purchase invoice or similar documentation.

The guarantee does not cover commercial use.

2. The guarantee covers all parts or components which fail due to faulty workmanship or faulty material. The guarantee does not cover appliances where defects or poor performance are due to misuse, accidental damage, neglect, faulty installation, unauthorised modification or attempted repair, commercial use or failure to observe requirements and recommendations set out in the instruction book.

This guarantee does not cover such parts as light bulbs, removable glassware, dust bags or filters.

3. Should guarantee repairs be necessary the purchaser must inform the nearest customer service office (manufacturer's service or authorised agent). AEG reserves the right to stipulate the place of the repair (i.e. the customer's home, place of installation or AEG workshop).

4. The guarantee or free replacement includes both labour and materials.

5. Repairs carried out under guarantee do not extend the guarantee period for the appliance. Parts removed during guarantee repairs become the property of AEG.

6. The Purchaser's statutory rights are not affected by this Guarantee.

Service may be requested from the address below. When contacting please quote:

Your name, address and telephone number.

Details of the fault
- Model = Name or description of appliance
- E-No. = 9 digit number on the rating plate

AEG (UK) Limited, 217 Bath Road, Slough, Berkshire SL1 4AW, Tel. (01753) 87 25 06

COMPETENCE - 30380Bd/w - 311331901

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CE

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Telephone: 08705 350350